
IMPERIAL
EXCELSIOR
GAS RANGES
ISAAC A. SHEPPARD & Co.
MANUFACTURERS
NEW YORK PHILADELPHIA BALTIMORE

IMPERIAL EXCELSIOR GAS RANGES

CATALOGUE

1905

Manufactured by

ISAAC A. SHEPPARD & CO.

NEW YORK PHILADELPHIA BALTIMORE

WE HAVE BEEN MANUFACTURERS OF

HEATING AND COOKING APPARATUS

FOR OVER FORTY-FIVE YEARS, AND IN THAT TIME OUR GOODS HAVE WON FOR THEMSELVES AN ENVIABLE REPUTATION AMONG BOTH DEALERS AND CONSUMERS.

THE HIGH CHARACTER OF THE GOODS DESCRIBED IN THIS CATALOGUE IS WELL FITTED NOT ONLY TO MAINTAIN BUT TO EXTEND THIS REPUTATION.

IMPERIAL EXCELSIOR GAS RANGES

IMPERIAL EXCELSIOR Gas Ranges are no experiment. They have been on the market for several years, and, wherever used, have proven themselves entirely satisfactory. They are constructed with all improved conveniences, and are exceedingly economical in the consumption of gas.

Pages 4 to 13, inclusive, illustrate and describe the different styles of the IMPERIAL EXCELSIOR Gas Ranges with baking oven and broiling oven, finished with swing doors.

Pages 14 to 23, inclusive, describe the same goods, but finished with drop doors.

Pages 24 to 27 describe an entirely new single-oven range, with both swing door and drop door.

Pages 28 to 31 describe a new range, with either swing door or drop door, and with a somewhat shallower broiler than that of our regular line of double-oven ranges.

All of these goods are made with the same size of top (23″ x 25″—which, when the end shelves are in place, makes the top surface 23″ x 37″) and with the same style of burners, so that repairs are interchangeable.

All the ranges are made of the best material and workmanship, and may be relied upon to operate to the entire satisfaction of the consumer.

All measurements given are full, the ovens being absolutely square.

IMPERIAL EXCELSIOR GAS RANGES

With Swing Doors

The IMPERIAL EXCELSIOR Gas Ranges are made with absolutely square ovens, and in the styles shown in the succeeding pages. They are made in two sizes, 16″ x 16″, which we call No. 50, and 18″ x 18″, which we call No. 55.

The height of these ovens is greater than will be found in many competing goods, and from actual use is found to be correct. Ranges with lower ovens will not be found so convenient in meeting the requirements of the average family.

The body of the range is of heavy, smooth, cold-rolled steel, treated in such a way that it is rustless, affording a greatly superior finish to the old style enameled bodies, which are now rapidly going out of use on strictly high grade goods.

The range is made with a cast base, giving it a very substantial appearance. The base is open at the sides and back for convenience in cleaning the floor under the range.

The burners are drilled, and are of the latest improved "lift-out" pattern.

The top plate is large, and has two extension shelves which fit on either end or back.

The range has an asbestos lining, and is an economical baker.

Both the broiler-bottom and the oven-bottom are finished flush with the door openings, and not an inch or so below as in some ranges. This is important, as it enables the range to be readily cleaned.

The internal construction of the flues in these ranges is such that air is drawn in at the bottom of the range, carried through the broiler, up at each side and at the back of the oven to about the middle of the oven. It is then drawn into the oven and across the same to the front of the top; then across the top and out at the back of the oven. This makes a perfect circulation through both ovens, and insures economy in cooking. Moreover it allows the entire oven to be used; and baking can be done both on the bottom of the oven and on the slide, which is not practicable with many competing goods.

The gravy pan is stamped out of one piece of double annealed soft steel, made of the proper size to fit the rack supports, and is supplied with a tinned wire broiler of improved design.

The scavenger pan is stamped out of one piece of galvanized steel, and is made with rounded corners, so that it can be readily cleaned. This pan is made the full width of the top oven plate, so that liquids when spilled cannot run over the edge and reach the top of the oven.

When arranged for Natural Gas, the IMPERIAL EXCELSIOR is furnished with a cast strip to close the front, solid top, four cover-sections and one skeleton lid.

The burners, cocks and mixers of the IMPERIAL EXCELSIOR are arranged for all kinds of gas and all variations of pressure. It has five burners on top, including giant and simmering burners, or it can be supplied without simmering burner at somewhat lower price. It also has two burners and pilot light under oven.

Measurements

	BAKING OVEN	ROASTING OVEN	HEIGHT
Range No. 50	16 x 16 x 11 inches	16 x 16 x 10 inches	34 inches
Range No. 55	18 x 18 x 12 inches	18 x 18 x 11 inches	36 inches



IMPERIAL EXCELSIOR—SQUARE

With Swing Doors

Arranged for Manufactured Gas.

When ordered for Natural Gas it is supplied with Top and Front Shield, as shown on page 7.



IMPERIAL EXCELSIOR—WITH LEFT-HAND WATER HEATER

With Swing Doors

Arranged for Natural Gas.

When ordered for Manufactured Gas we omit Front Shield and arrange Top as shown on page 6.

NOTE.—Water Heater can also be supplied on right-hand side of range, as shown on pages 8 and 12.



IMPERIAL EXCELSIOR

WITH LEFT-HAND BROILER AND RIGHT-HAND WATER HEATER

With Swing Doors

Arranged for Manufactured Gas.

When ordered for Natural Gas it is supplied with Top and Front Shield, as shown on page 9.



IMPERIAL EXCELSIOR

WITH RIGHT-HAND BROILER AND LEFT-HAND WATER HEATER

With Swing Doors

Arranged for Natural Gas.

When ordered for Manufactured Gas we omit Front Shield and arrange Top as shown on page 10.



IMPERIAL EXCELSIOR—WITH STEP AND WATER HEATER

With Swing Doors

Arranged for Manufactured Gas.

When ordered for Natural Gas it is supplied with Top and Front Shield, as shown on page 11.



IMPERIAL EXCELSIOR

WITH BROILER, WATER HEATER AND STEP

With Swing Doors

Arranged for Natural Gas.

When ordered for Manufactured Gas we omit Front Shield and arrange Top as shown on page 10.



IMPERIAL EXCELSIOR

WITH VERTICAL BROILER AND WATER HEATER

With Swing Doors

Arranged for Manufactured Gas.

When ordered for Natural Gas it is supplied with Top and Front Shield, as shown on page 13.



IMPERIAL EXCELSIOR

WITH VERTICAL BROILER AND STEP

With Swing Doors

Arranged for Natural Gas.

When ordered for Manufactured Gas we omit Front Shield and arrange Top as shown on page 12.

IMPERIAL EXCELSIOR GAS RANGES

With Drop Doors

The IMPERIAL EXCELSIOR Gas Ranges are made with drop oven door instead of swinging oven door, and in styles shown in succeeding pages. They are made in two sizes, 16″ x 16″, which we call No. 60, and 18″ x 18″, which we call No. 65.

The oven doors are finished with a steel lining, having a smooth surface. Both oven doors drop and are balanced by a heavy steel spring. This spring is so arranged that it can be readily replaced. It is, however, strong and durable, and should last for many years.

The catches of the doors are operated by neat nickeled gravity handles.

The design on the doors is of a very pleasing character, and has been much admired.

The entire construction of these ranges is the same as that of the Ranges with Swing Doors.

Particular attention is called to the attachments that can be supplied with these ranges, as well as with the swing door line. The water heater or the broiler can be supplied on either right- or left-hand side of the range, a convenience which will be appreciated by all. Cast iron water heaters are supplied, unless brass is ordered. Brass will heat the water more quickly than the iron heater, and the additional expense of same is but a trifle when the economy of gas is considered.

We can also supply the "step" on the right-hand side of the range. This is an attachment which will admit of using a wash-boiler without having to lift it to the top of the range. We heartily commend this as a very desirable feature.

We can also supply a vertical broiler for use on the left-hand side of the range. This broiler will broil a steak on end (the most economical way of broiling a steak). It broils both sides of the steak at the same time. A neat nickel-plated gravy pan is included in the price of the vertical broiler.

We supply all IMPERIAL EXCELSIOR Gas Ranges with lever-valves of improved pattern. We prefer the lever-valve to the needle-valve, for

the reason that the operator can tell at a glance when the gas is turned on, whereas with a needle-valve this is not the case; and gas is apt to be allowed to escape in the latter construction, at the expense and to the inconvenience of the operator. Our lever-valves are provided with non-heating handles, and are also supplied with "orifice plugs," which can be changed in a few seconds to meet the requirements of varying gas pressures. We take particular care to adjust these plugs to suit the gas pressure of the town to which the stove is to be shipped. They can, however, be changed on the dealer's floor,—an important matter where a dealer is supplying customers in different towns where the pressures vary.

The openings in our air-mixers are so arranged that the air is taken from the bottom and sides of the mixer, while the top is closed. This prevents any possible escape of gas into the room.

When used with Natural Gas the IMPERIAL EXCELSIOR is finished with a cast strip to close the front, solid top, four section covers and one skeleton lid.

Measurements

	BAKING OVEN	ROASTING OVEN	HEIGHT
Range No. 60	16 x 16 x 11 inches	16 x 16 x 10 inches	34 inches
Range No. 65	18 x 18 x 12 inches	18 x 18 x 11 inches	36 inches



IMPERIAL EXCELSIOR—SQUARE

With Drop Doors

Arranged for Manufactured Gas.

When ordered for Natural Gas it is supplied with Top and Front Shield, as shown on page 17.



IMPERIAL EXCELSIOR—WITH LEFT-HAND WATER HEATER

With Drop Doors

Arranged for Natural Gas.

When ordered for Manufactured Gas we omit Front Shield and arrange Top as shown on page 16.

NOTE.—Water Heater can be supplied on right-hand side of Range, as shown on pages 18 and 22.



IMPERIAL EXCELSIOR

WITH LEFT-HAND BROILER AND RIGHT-HAND WATER HEATER

With Drop Doors

Arranged for Manufactured Gas.

When ordered for Natural Gas it is supplied with Top and Front Shield, as shown on page 19.



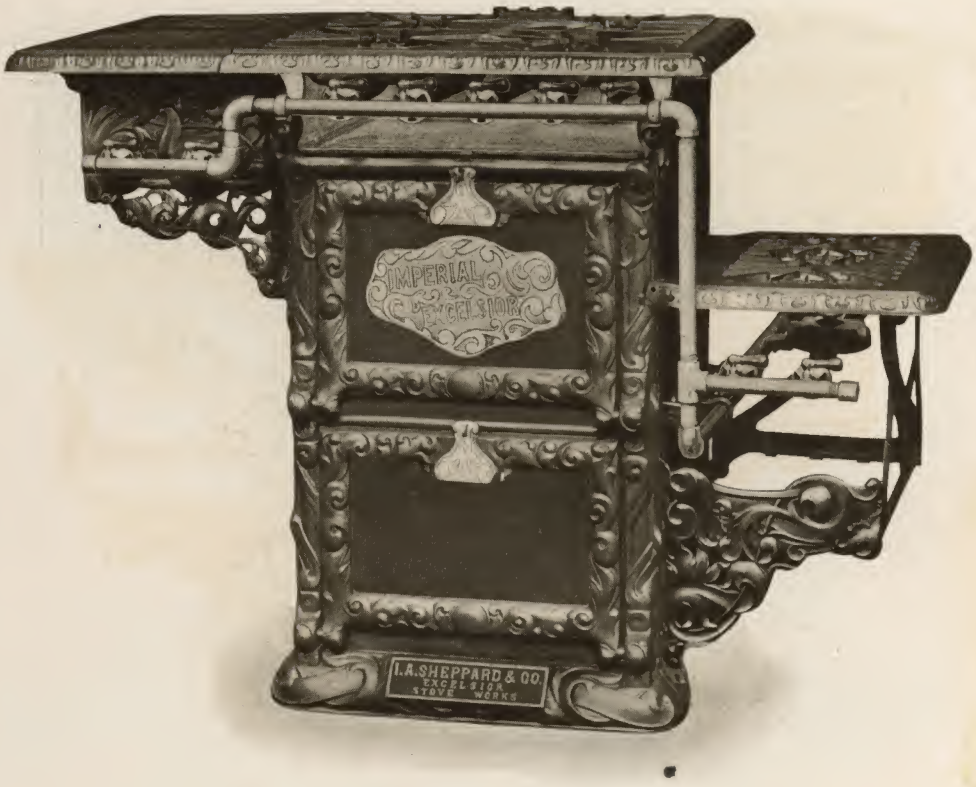
IMPERIAL EXCELSIOR

WITH RIGHT-HAND BROILER AND LEFT-HAND WATER HEATER

With Drop Doors

Arranged for Natural Gas.

When ordered for Manufactured Gas we omit Front Shield and arrange Top as shown on page 20.



IMPERIAL EXCELSIOR—WITH STEP AND WATER HEATER

With Drop Doors

Arranged for Manufactured Gas.

When ordered for Natural Gas it is supplied with Top and Front Shield, as shown on page 21.



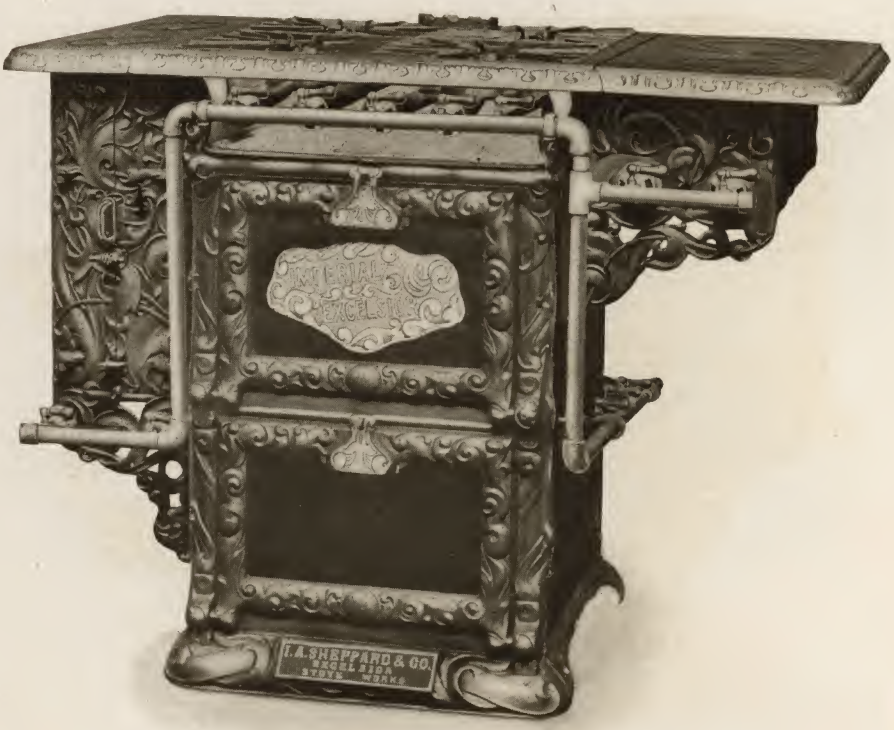
IMPERIAL EXCELSIOR

WITH BROILER, WATER HEATER AND STEP

With Drop Doors

Arranged for Natural Gas.

When ordered for Manufactured Gas we omit Front Shield and arrange Top as shown on page 20.



IMPERIAL EXCELSIOR

WITH VERTICAL BROILER AND WATER HEATER

With Drop Doors

Arranged for Manufactured Gas.

When ordered for Natural Gas it is supplied with Top and Front Shield, as shown on page 23.



IMPERIAL EXCELSIOR

WITH VERTICAL BROILER AND STEP

With Drop Doors

Arranged for Natural Gas.

When ordered for Manufactured Gas we omit Front Shield and arrange Top as shown on page 22.

IMPERIAL EXCELSIOR GAS RANGE

WITH SINGLE OVEN AND SWING DOOR

To meet the demand for a good but cheap Gas Range we have gotten out this range with a single oven, made in one size only, 16″ x 16″ x 10½″. The oven is perfectly square and of full size. It is heated by a "U"-shaped burner of great power. The oven is so constructed that the heat is evenly distributed through the entire oven.

A mica door is provided in the front of the range for lighting the burner.

The stove is well made, of best material and workmanship, the body being made of cold-rolled steel treated in such a manner as to make it rustless.

The feet of the range are bolted to it, so that they can be readily removed for shipping.

The arrangement of the tops is the same as in our double-oven line, and they are supplied with three regular burners, one giant burner and one simmering burner.

We can supply, if desired, the same water heater on either the right- or left-hand side of range as shown in the cuts of the double-oven ranges.

When used for Natural Gas the IMPERIAL EXCELSIOR is finished with a cast strip to close the front, with solid top, four section covers, and one skeleton lid.

Measurements

	OVEN	HEIGHT
Range No. 16	16 x 16 x 11 inches	31 inches



IMPERIAL EXCELSIOR—SQUARE

With Swing Door

Arranged for Manufactured Gas.

When ordered for Natural Gas it is supplied with Top and Front Shield, as shown on page 7.

NOTE.—Water Heater can be supplied for either right- or left-hand side of Range.

IMPERIAL EXCELSIOR GAS RANGE

WITH SINGLE OVEN AND DROP DOOR

The essential features of construction in this Range are identical with the one shown and described on the two preceding pages.

The door drops on a hinge, and is balanced by a strong steel spring. The arrangements for the drop door are essentially those used in our double-oven line. The spring is held in place by an iron strap arrangement. The door drops level with the bottom oven plate, and has a smooth finish on the inside.

The trimmings of this range are the same high character as on all of our gas goods. The nickel plating is of the best quality. The gas valves are substantial and are supplied with non-heating handles and orifice plugs.

When used for Natural Gas the IMPERIAL EXCELSIOR is finished with a cast strip to close the front, with solid top, four section covers and one skeleton lid.

Measurements

	OVEN	HEIGHT
Range No. 26	16 x 16 x 11 inches	31 inches



IMPERIAL EXCELSIOR—SQUARE

With Drop Door

Arranged for Manufactured Gas.

When ordered for Natural Gas it is supplied with Top and Front Shield, as shown on page 7.

NOTE.—Water Heater can be supplied for either right- or left-hand side of Range.

IMPERIAL EXCELSIOR GAS RANGE

WITH OVEN AND BROILER

Swing Oven Door

There is a constant demand in the trade for a range with a broiler that should cost but little more than a single-oven range. People who desire an apparatus of this character do not care to pay the price that is necessary to procure a range of the type of our regular double-oven line of Gas Ranges, yet at the same time they are willing to pay a somewhat higher price than is charged for a high-grade single-oven range. It is to meet this demand that we manufacture the stove shown on the following page.

This Range is of first-class quality; and while it is not intended to compete with our high-grade double-oven Gas Range, yet it is without doubt vastly superior to the great majority of cheap double-oven gas ranges now offered to the trade.

The arrangement of the top is the same as in our other Gas Ranges, three regular burners, one giant burner and one simmering burner.

The ovens are perfectly square, the baking oven measuring 16″ x 16″ x 11″, and the broiling oven 16″ x 16″ x 6″.

The burner for heating these ovens is an improved form of the "U"-shaped burner, and heats the oven rapidly and also broils quickly.

The oven ventilation is such that there is an even distribution of heat throughout the oven.

The oven door for the baking oven swings, while the door for the broiling oven drops.

We can supply, if desired, the same water heater on either right- or left-hand side of range as shown in the cuts of the double-oven ranges.

When used for Natural Gas the IMPERIAL EXCELSIOR is finished with a cast strip to close the front, a solid top, four section covers, and one skeleton lid.

Measurements

	BAKING OVEN	BROILING OVEN	HEIGHT
Range No. 36	16 x 16 x 11 inches	16 x 16 x 6 inches	31 inches



IMPERIAL EXCELSIOR—SQUARE

With Swing Oven Door

Arranged for Manufactured Gas.

When ordered for Natural Gas it is supplied with Top and Front Shield as shown on page 7.

NOTE.—Water Heater can be supplied for either right- or left-hand side of Range.

IMPERIAL EXCELSIOR GAS RANGE

WITH OVEN AND BROILER

With Drop Doors

Many purchasers invariably prefer Gas Ranges with a drop door to those with a swing door. It is to meet this requirement that we have arranged to supply the range described on the two preceding pages with drop doors. These doors are of the same superior construction as embodied in our other IMPERIAL EXCELSIOR Gas Ranges with Drop Doors.

The door for the baking oven is hinged by means of two iron straps, and is balanced by a substantial steel spring. It is lined in a substantial manner with cold-rolled steel.

The door for the broiling oven is of cast iron, with a neat design in the centre, and is properly ventilated. This door is small and light, and does not require any mechanical contrivance for balancing it. It is supplied with a nickel-plated handle of similar design to that used on the oven door.

The feet on this range, and also on the one illustrated and described on the two previous pages, are bolted to the range, and can be removed for shipment.

Measurements

	Baking Oven	Broiling Oven	Height
Range No. 46	16 x 16 x 11 inches	16 x 16 x 6 inches	31 inches



IMPERIAL EXCELSIOR—SQUARE

With Drop Doors

Arranged for Manufactured Gas.

When ordered for Natural Gas it is supplied with Top and Front Shield as shown on page 7.

NOTE.—Water Heater can be supplied for either right- or left-hand side of Range.

BESIDES THE GOODS ILLUSTRATED ON THE PRECEDING PAGES, WE MANUFACTURE A LINE OF

STOVES, RANGES AND FURNACES, AND STEAM AND HOT WATER BOILERS FOR HOUSE-HEATING PURPOSES.

WE ALSO MAKE A SPECIALTY OF JOBBING WORK FOR MACHINE SHOPS, WATER- AND GAS COMPANIES. THE CAPACITY OF EACH OF OUR FOUNDRIES IN PHILADELPHIA AND BALTIMORE IS VERY LARGE, AND WE ARE ABLE TO FILL ORDERS IN ANY OF THESE VARIOUS LINES AT THE SHORTEST NOTICE.



